



WATERSIDE

BAR & GRILL

TO START

CREAMY GARLIC STYLE MUSSELS R66
Served with rustic baguette

SOUP OF THE DAY R70
Please ask your waiter as the soup made daily depends on availability at the market

ROASTED THYME PORTOBELLO MUSHROOM R115
Stuffed with gruyere cheese, garlic and herbs served with sundried tomato pesto and pine nuts

FISH CAKES R110
Served with micro green salad, citrus sediments and cilantro dressing

NEXT COURSE

HEARTY LAMB SHANK R210
Served with thyme infused pomme puree and market root vegetables

CANTONESE PORK BELLY R155
Slow roasted belly, sous vide butter poached potatoes and citrus glazed baby veg

SLOW BRAISED OXTAIL R195
Served with garlic and parmesan pomme puree and market root vegetables

BUTTER CHICKEN CURRY R175
Served with raita, sambals, poppadums and rotis



WATERSIDE

BAR & GRILL

FROM THE GARDEN

PEA AND MUSHROOM RISOTTO R120

Arborio rice cooked to perfection with sweet green peas and mushrooms

GOAT'S CHEESE & BUTTERNUT RAVIOLI R125

With parmesan, sage butter and toasted pumpkin seeds

CREAMY BASIL GNOCCHI R125

Potato gnocchi served in a creamy basil pesto sauce

ROAST BEETROOT, GORGONZOLA AND WALNUT SALAD R95

Roasted market beetroot, gorgonzola and walnuts and a honey balsamic reduction

FROM THE GRILL

SERVED WITH ONE OF OUR SIDES AND ONE SAUCE

Beef fillet	200g	R195
Rump	300g	R170
Sirloin	250g	R180
Pork fillet		R150
Venison loin	200g	R200
Karoo lamb rack		R230
Half Chicken		R160



WATERSIDE

BAR & GRILL

FROM THE OCEAN

SERVED WITH ONE OF OUR SIDES AND ONE SAUCE

Catch of the day	250-300g	R190
Norwegian salmon	250g	R250
Tiger prawns	8 pieces	R300

SEAFOOD PLATTER FOR TWO R500

Mussels, fresh hake, tiger prawns and calamari served with one of our sides and one sauce

12 CREAMY GARLIC MUSSELS R130

Served with your choice of rice or rustic baguette

PATAGONIAN SQUID R120

Served with garlic butter, rice and your choice of one of our sides

OUR SIDES:

Sweet potato fries	R25
Rustic cut fries	R25
Basmati rice	R20
Baked baby potato served with sour cream	R20
Seasonal vegetables varies due to availability at the market	R40

OUR SAUCES:

Gorgonzola sauce	R20
Green peppercorn sauce	R20
Rustic mushroom sauce	R20
Garlic and lemon butter sauce	R20



WATERSIDE

BAR & GRILL

OUR DESERTS

**ROASTED PISTACHIO AND
RASPBERRY ETON MESS** R50

Mini meringues, vanilla cream,
raspberry curd

**LEMONGRASS AND
GINGER TERRINE** R40

Poached green apple, fresh mascarpone,
ginger snaps

**WARM BANANA AND
BUTTERSCOTCH PUDDING** R50

Toasted coconut anglaise, vanilla ice cream,
caramel popcorn

DARK CHOCOLATE MOUSSE R50

Mini beignets, hot fudge sauce,
roasted hazelnuts

SAFFRON POACHED PEARS R40

Gorgonzola mousse, sesame crackers

ROSEMARY BAKED CAMEMBERT R85

Toasted brioche, cranberry relish